



# ARIZONA DEPARTMENT OF HEALTH SERVICES

## LICENSING

### Potentially Hazardous Foods

Food code defines Potentially Hazardous Food as:

- a. **"Potentially hazardous food"** means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:
  - i. The rapid and progressive growth of infectious or toxigenic microorganisms;
  - ii. The growth and toxin production of *Clostridium botulinum*; or
  - iii. In raw shell eggs, the growth of *Salmonella Enteritidis*.

Proper temperature must be maintained during food storage and transport.

Equipment must be capable of maintaining proper food temperature at all times.

Potentially hazardous foods must be held at 41 degrees Fahrenheit or less for cold-holding.

### Ice Cream

If making ice cream, you must start with a pasteurized liquid ice cream mix. Flavorings, toppings, and marijuana infusion products can be added to the mix.

Converting a pasteurized mix into a frozen dessert exempts a facility from licensing as a manufacturer.

Also, using a liquid pasteurized mix is a safer alternative than making homemade ice cream mix, even if it is using pasteurized ingredients.

Follow the manufacturer's guidance to clean and sanitize frozen dessert machines, at the frequency specified by the manufacturer.

*(According to the Food Code, "stored frozen foods shall be maintained frozen") (Generally, in commercial kitchens, freezers are kept at 0 degree Fahrenheit or less)*

### Meat and Poultry

*Note: Medical marijuana infused meat and poultry products might not be approved for production and sale.*

*The production of certain products, such as dehydrated meat products sold at retail, are considered a special process that will require a Hazard Analysis Critical Control Point (HACCP) Plan and an approved variance from the Department. Infused meat and poultry products sold wholesale are not allowed under federal guidelines.*

Contact the ADHS Food Safety & Environmental Services Program at 602-364-3135 to determine if the products you plan to make are approved.

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